

BANANA NUT BREAD



- 1 cup Unsalted butter, room temperature
- 1/2 cup Sugar
- 1 cup Brown sugar, firmly packed
- 1 1/2 cups Bananas, mashed (about 4 ripe bananas)
- 4 Eggs, large
- 2 tsp. Vanilla
- 3/4 tsp. Baking soda
- 1 cup Buttermilk
- 3 cups **San Antonio River Mill® Brand Sopaipilla Mix**
- 1 tsp. Salt
- 1 cup Pecans, chopped coarsely
- 1 cup Old-fashioned oats

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour two 9"x 5" loaf pans.
3. **CREAM** butter, sugar, brown sugar and bananas; beat until fluffy.
4. **ADD** eggs, vanilla and buttermilk to mixture, stir.
5. **MIX** in a separate bowl, baking soda, *Sopaipilla Mix* and salt.
6. **ADD** 1/3 dry mixture to wet mixture and mix until incorporated.
REPEAT until all dry mixture is used.
7. **FOLD** in oats and 3/4 cup pecans.
8. **POUR** batter into prepared pans filling 2/3 full.
9. **TOP** with 1/4 cup pecans.
10. **BAKE** for 1 hour 15 minutes or until toothpick comes out clean.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



YIELD: 2 loaves

Prep Time: 20 minutes

Bake Time: 1 hour, 15 minutes

Total Time: 1 hour, 35 minutes



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